PRAUGGER

A Czech Pizza Cookbook

PDF Edition · 2009

> **DISCLAIMER:** Text reads as translated from Czech into English by a very tired person who argues with editors.

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1. WHAT IS PRAUGGER?

Praugger (pronounced *PRAH-gurr* if you're from nowhere, *PRAW-gerr* if you insist) is a folklore-first pizza style inspired by Czech flavors, late-night decision making, and Old Prague legends retold badly.

It is defined by: - Bold salt - Pickled elements - Old-world meats - Cheese that stretches but judges you - **Ritual nails** baked *with* the pie in legend, then removed

Translator note: Original Czech term is closer to "thing-that-should-not-work." We choose "Praugger."

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2. PRAUGE DOUGH

Basic Dough (One Large Pie)

- 3 cups all-purpose flour
- 1 tsp salt
- 1 tsp sugar
- 1 packet instant yeast
- 1 tbsp olive oil
- 1 cup warm water

Instructions: 1. Mix dry ingredients. 2. Add water and oil. 3. Knead until smooth or until you get bored. 4. Let rise until doubled or forgotten.

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3. SAUCES OF THE REPUBLIC

Paprika Red Sauce

- 1 cup crushed tomatoes
- 1 tsp smoked paprika
- ½ tsp garlic powder
- Salt to taste

Warm gently. Do not boil. This sauce prefers calm discussion.

Garlic-Sour Cream Base (White Prauge)

- ½ cup sour cream
- 2 tbsp olive oil
- 1 clove garlic, grated
- Pinch salt

Stir cold. Spread thin. This is dangerous.

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4. CHEESES

Approved: - Low-moisture mozzarella - Smoked mozzarella - Provolone

Questionable but Encouraged: - Muenster - Havarti - Mild farmer cheese

Forbidden (but you will anyway): - Pre-shredded pizza blend

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5. THE PIZZAS

Praugger Classic (Nail Pizza)

- Paprika red sauce
- Mozzarella + provolone
- Smoked sausage slices
- Red onion
- Pickled peppers
- **Three ritual nails**, placed crosswise on parchment during bake, removed before serving

Legend: As told by Kozí Příběh (Goat Story), the nails keep bad luck from bubbling the cheese.

Bake at 500°F for 12–15 minutes. Finish with oregano.

Translator note: People argued about the nails. They always do.

Old Town Square Slice

- Garlic–sour cream base
- Mozzarella
- Ham
- Caramelized onion
- Mustard drizzle (light)

Referenced by **Johan** when he is hungry and lying.

Goulash Adjacent Pizza

- Paprika sauce
- Mozzarella
- Beef (thin, cooked)
- Onion
- Extra paprika

Approved by **Matěj**, who disapproves of everything.

Sausage & Pickle Emergency

- Red sauce
- Mozzarella

- Czech-style sausage
- Dill pickles (thin sliced)

A recipe blamed on **Kozel**. No one denies it.

Midnight Tram Stop Pizza

- Whatever sauce is left
- Whatever cheese is left
- One strange topping

Eaten under the watch of the **Astronomical Clock**, which does not care.

Bake anyway.** - Whatever sauce is left - Whatever cheese is left - One strange topping

Bake anyway.

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6. BAKING METHODS

- **Stone:** Best result, loud crunch
- **Steel:** Violent heat, fast bake
- **Sheet Pan:** Sad but reliable

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7. TROUBLESHOOTING

Too salty? You used Prauge cheese correctly.

Soggy? Less sauce. More faith.

Friends complaining? They are not ready.

FINAL NOTE

Prauge pizza is not about tradition. It is about *commitment*.

Bake boldly. Defend loudly.

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